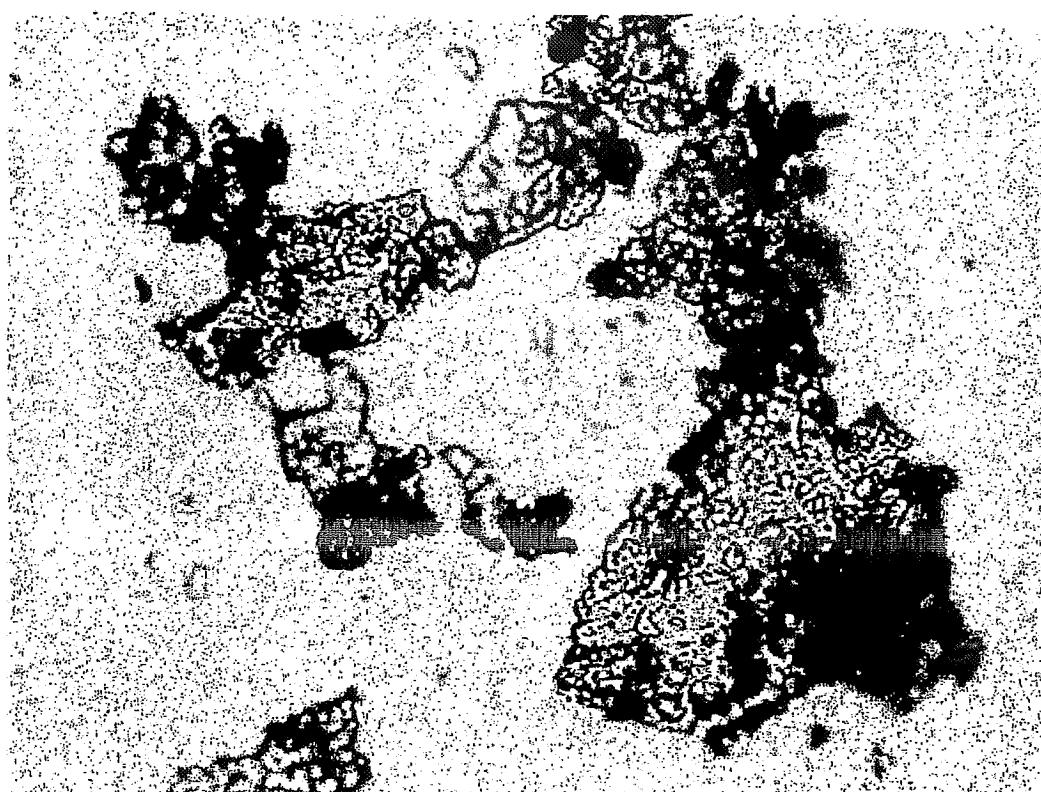


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FIG. 1

Present invention		JPA 1984-210861	
Soybeans		Soybeans	
Selection/ Peeling			
	Whole soy milk for a soybean milk product		Whole soy milk for a soybean curd product
Soaking	1~10-min. 60~90°C	1~10-min. 60~90°C	Soaking Over 12 hrs. 5~30°C
Milling (adding water)	20~30°C	90~98°C	Milling (adding water) Room temp. 0.1~500 μ m
Heating/ Cooling	90~100°C 3~7-min.	55~65°C 3~7-min.	Heating 0~100°C less than 10 min.
Micronization I	600 bar	500 bar /500 bar	Micronization 400~1000 bar Vegetable oil, emulsifying agent
Micronization II	700 bar	600 bar /600 bar	
Micronization III	800 bar	800 bar /700 bar	Whole granular soybean milk
Micronization IV	800 bar	800 bar /800 bar	Whole granular soybean milk product
Micronization V	800 bar	800 bar / -	
Whole soybean milk	25~35 μ m	30~40 μ m	
Soybean milk product			

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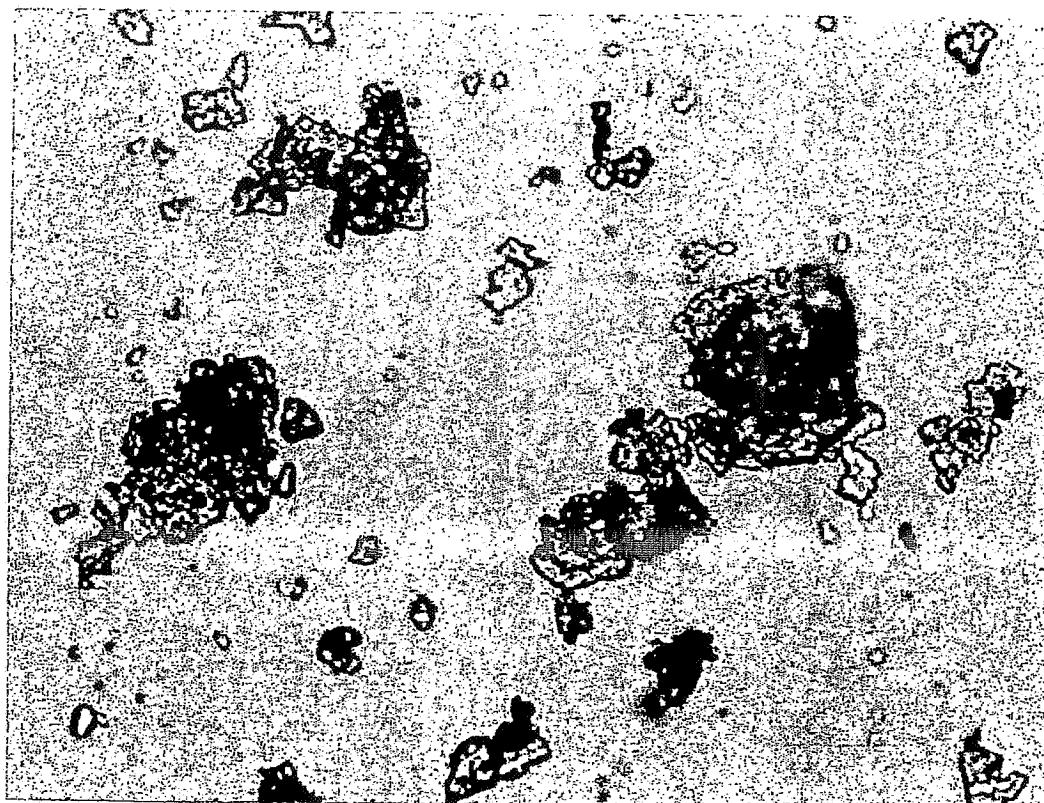
FIG. 2A



10 μ m

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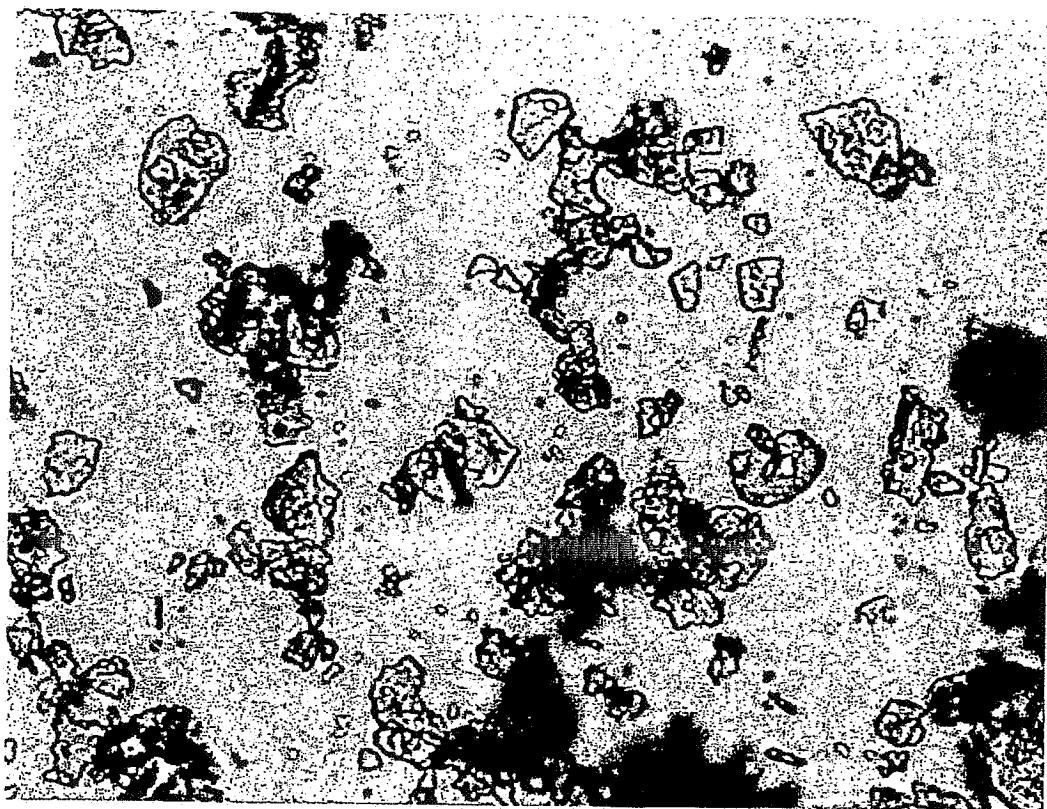
FIG. 2B



10 μ m

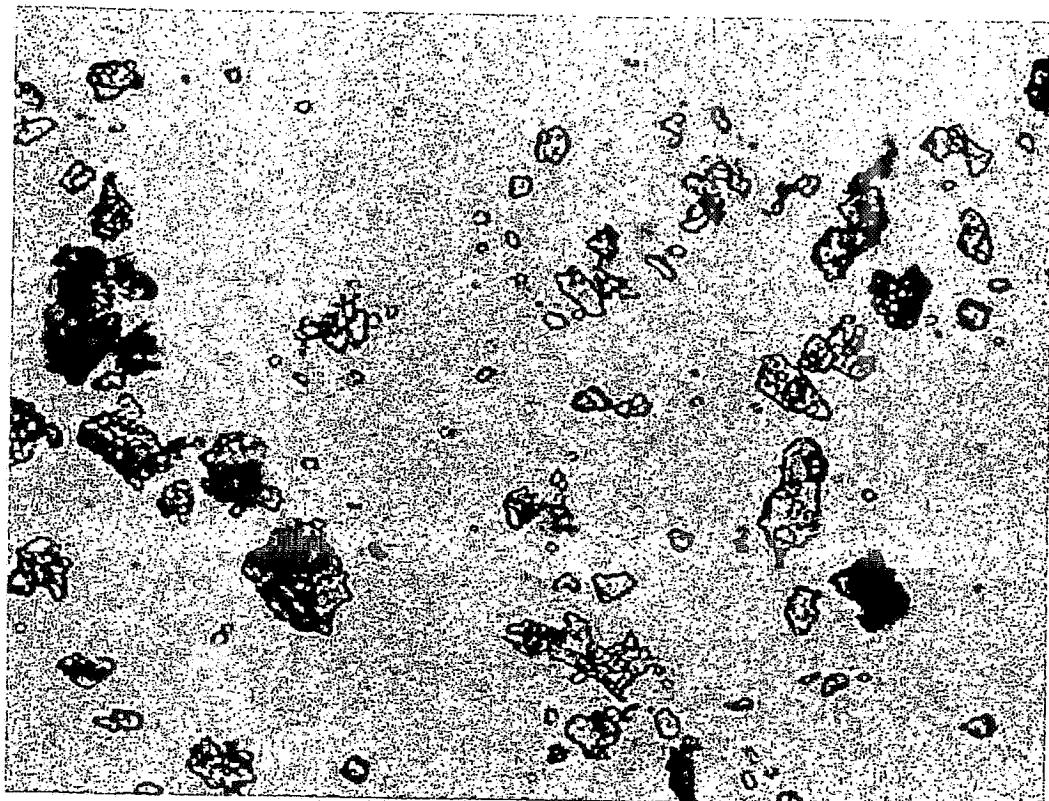
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FIG. 2C



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FIG. 2D



10 μm

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FIG. 3

